

Docket Management Branch (HFA-305)
Docket No. 98N-1038
Food and Drug Administration
5630 Fishers Lane, Room 1061
Rockville MD 20852

Dear Sirs:

I am disgusted by industry efforts to reduce the size of labeling for irradiated foods, to use faux nomenclature such as "cold pasteurized" and to set an expiration date for any labeling of irradiated foods. As a consumer who values choice and honest labeling, I urge you to:

- * **label all irradiated foods** conspicuously with the word "Irradiated" and the Radura symbol.
- * **label irradiated ingredients** to match labeling recommendations from the USDA and to do so because consumers want irradiated foods labeled.
- * **label irradiated bulk produce** with prominent signs, identifying individual items that have been irradiated.
- * **label irradiated foods permanently** (no expiration date) as other foods are labeled. Consumers will always want to know when a food has been irradiated since irradiation can affect the smell, taste, texture and nutrition of a food item, and it may otherwise be confused with unprocessed food.
- * **label irradiated foods conspicuously** (larger than ingredient size unless it is part of an ingredient list) so that it is easily recognized in comparison to non-irradiated food.

Consumers want a choice, and it is your job to provide adequate consumer labeling. Thank you.

Sincerely,

Anne V. Sigler

Date 08-10-99

Address: ANNE V. SIGLER
5114 Vicksburg Dr. NW
Albuquerque, NM 87120 - 4514

98N-1038

C4668

Don't Nuke My Cuke!

The FDA has approved irradiation for essentially all foods, including meats, fruits, and vegetables. It is now soliciting public comments on consumer acceptance of its proposal to eliminate all labeling requirements for irradiated food. Irradiation, or ionizing radiation, treats foods with gamma rays, x-rays, or high voltage electrons to kill bacteria. It does not make foods radioactive.

Foods that have been irradiated, however, tend to have "second-rate" nutrition with changes in taste, odor, color, and texture. Irradiated fats tend to become rancid. Some irradiated foods may lose 20% of vitamins such as C, E, K, and B-complex, even at low doses, because the food's cell walls are broken down. Irradiated foods that are stored for a long time could lose 70-80% of their vitamin content!

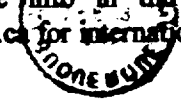
Irradiation could be powerful enough to cause free radicals. No one knows the long-term impact on humans and animals. The FDA estimates that 40% of our diet may be irradiated. Studies on animals fed irradiated foods have shown increased tumors, reproductive failures, and kidney damage. Don't we have enough health problems?

We don't want irradiated foods! According to a 1997 CBS consumer pole, 77% of U.S. consumers said they don't want irradiated foods. This is why the food industry is working to eliminate all the requirements for labeling irradiated food. What are the options? Cleaning up slaughter houses, slowing down meat processing lines, and increasing the number of meat inspectors, are some answers that don't create more problems than they solve. Please share this information, and sign and mail the letter enclosed, or write your own, stating that you want irradiated food clearly labeled as such. For more info, visit www.ccnr.org.

Stop Terminator Technology

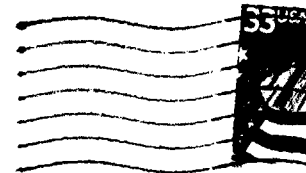
On March 3, 1998, Delta and Pine Land seed company and the USDA announced that they received a patent on a new genetic technology that renders farm-saved seed sterile. Scientists have developed plants that are genetically engineered to kill their own seeds, forcing farmers to return to the commercial market every year. The USDA is negotiating a plan to hand over the patent to Monsanto, the chemical giant who brought you bovine growth hormone, Agent Orange, and many genetically altered foods. Boo!

Please read, sign, and mail the letter inserted here to USDA Secretary Dan Glickman protesting the fact that your tax dollars were used for a project that will bring no agronomic benefit to farmers, and no benefit to consumers. The implications of eating Terminator foods is not known! For more info in the US, see www.rafiusa.org, or www.rafi.ca for international help.





Ms. Anne V. Sigler
5114 Vicksburg Dr NW
Albuquerque, NM 87120-4514



FOOD AND DRUG ADMINISTRATION
5630 FISHERS LANE, ROOM 1061
ROCKVILLE MD 20852

DOCKET MANAGEMENT BRANCH (HFA-305)

DOCKET # 98N-1038

20852/0001

